

The output is given in Table 1 and Figure 1.

About the SAS Program

One of the biggest misapprehensions of using ODS/RTF in particular is setting up the template, using the TEMPLATE procedure. In this particular example, I have used this template as my standard for about 2 ½ years for nearly all my outputs and is one that takes a standard template,

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copies and modifies it for my use. One the template is done, that is it – no more have to be created. Note also that this program created the output as and RTF file.

Most programmers will note that to create the output there is a little difference in the code that is written for ODS LISTING output – the most notable example is that instead of the options CENTER and WIDTH= on the DEFINE statement within the REPORT procedure call is replaced with a STYLE option with JUST=CENTER CELLWIDTH=1in. Pieces of code that are of interest are noted in the code

Trivia

- When turkeys reach maturity they can have as many as 3,500 feathers!
- Wild turkeys can fly up to 55 miles an hour!
- Wild turkeys spend the night in trees.
- 45 million turkeys are eaten each Thanksgiving.
- US turkey production for 2007 is estimated to be 5.78 billion pounds

listing. RTF tags are shown but are not required – it is only shown to demonstrate that using these tags can enhance the output significantly.

Overall, despite the very small cost in learning how to program for this format, benefits of using ODS RTF are substantial in that production ready output is available to the customer immediately and they can use it directly in their reports.

The Stuffing

I like something simple for my stuffing, so here goes:

- Bread Stuffing Recipe
- 1 large loaf stale white bread (1-1/2 pounds)
- 1 cup diced celery
- 1 Tbsp chopped onion
- 1/4 cup butter or rendered turkey fat
- 2 tsp poultry seasoning
- 1-1/2 tsp salt and 1/8 tsp black pepper
- 3/4 cup cooled broth from cooking giblets (or chicken stock)

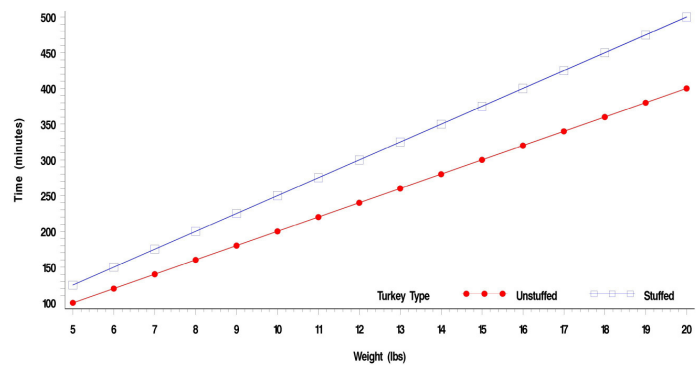
Table 1
Cooking Times for Turkey, Thawed (Oven Pre-heated to 325F)

Weight (lbs)	Turkey Cooking Time (minutes)	
	Unstuffed	Unstuffed
5	100	125
6	120	150
7	140	175
8	160	200
9	180	225
10	200	250
11	220	275
12	240	300
13	260	325
14	280	350
15	300	375
16	320	400
17	340	425
18	360	450
19	380	475
20	400	500

Program Name: E:\Users\Franklin\mp\Turkey.sas Creation Date and Time: 01NOV2007:08:41

Note: USDA guidance released April 5, 2006: "A whole turkey (and turkey parts) is safe when cooked to a minimum internal temperature of 165°F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. For reasons of personal preference, consumers may choose to cook turkey to higher temperatures."

Figure 1
Cooking Times for Turkey, Thawed, Oven Pre-heated to 325F



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Remove crusts from bread and cut in 1-inch dice. Saute celery and onion in butter until soft and yellow. Add bread and seasonings and toss together until well mixed. Cool. Add broth last and again toss until mixed. Stuff into turkey.

There are literally hundreds of recipes on the web for stuffing, including some using clams! (Clams with Turkey?)

Conclusion

A table and a graph for cooking a turkey on Thanksgiving day is generated and ready for all to see. This was done using a standard formula for cooking the turkey and some simple code using ODS RTF. The output was produced in one step and could be quite easily taken and put into any publication with ease.

The answer to the ultimate question is '42'
Reference: *The Hitchhiker's Guide to the Galaxy*

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